241 Baningha (large white millet or sorghum).

These two types are grown for food, [247] although the large white millet is especially reserved for horses in well-to-do households.

[262 273] Kazinga (large red millet). As a food the poorer Mossi prefer this to the baningha, but it is more especially grown for the making of dam, millet beer.

[556] Mouf (rice) is sought only by the chiefs, notables, and a few families of dakangba (well-to-do men).

Benga (beans).

Souma (peas of either the small green variety or large white or red ones).

Niouyan (from niouri, "yam"), grown only in certain areas.

Nangouri or sounkama (peanuts).

Pèsca (fabirama) [a tuber plant].

Sinni or sili (sesame), grown only by a few people who like it.

Bito (sorrel), used in preparing the sauce served with sagbo.

Mana (gombo [okra]) is also cultivated.

Aside from its food crops, each family has its own plot for cotton (lamdo) which provides for the clothing needed during the year.

●311 178 I am told that fields are much more extensive today than in former times, in spite of the abolition of slavery. This is explained by the fact that many areas supposed to be haunted were formerly left uncultivated. It is said, however, that the Moaga used to grow larger crops since in those days he was closer to the soil.

[248] At the present time there is a lack of farm hands. As [857] recently as twenty years ago, the young Moaga followed his parents to the field as soon as he was six or seven years old. He took a liking to the work at a very young age. Before the French [484] occupation, the Moaga rarely left his village because of the dangers on the roads, frequented in those days by bandits (usually descend- [579] ants of naba). People were even afraid to go into the bush alone, for fear of being attacked, captured, and reduced to slavery.

433 178 There was little contact even between adjoining villages. At Ouagadougou, no one ventured from section to section unless he had very good reason and was armed to the teeth. In short, everyone

133 are bordered with hills. Nevertheless, it may be said that Mossi country is flat. It is covered with the classic bush of the Sudan with [137] its small shrubs and tall grass interspersed with bastard mahogany, /7/ huge trunks of the baobabs, and tamarind and silk-cotton trees, thicker on the banks of the Volta rivers, thinner around the villages.

241 The country is quite fertile and easily provides for its inhabitants.
262 The various kinds of millet grow well, especially the small white variety (Pennisetum spicatum) which, mashed and boiled, is the staple of the diet and sorghum, or large red millet, which is used to prepare the famous beer of the country. The horses eat the latter kind, although they prefer the large white millet. Around the huts maize grows well in soil fertilized by the daily accumulation of waste. It is a welcome source of grain when the millet reserves of the previous year are running low and the current harvest has not yet matured. Maize fields are surrounded with a double row of sorghum and often [283] with a double row of a fiber plant called bérensé, a sort of hemp which the natives use to make ropes. After the maize has been harvested, the field is planted with previously prepared tobacco seedlings. Finally, the sunken areas created when huts are built, as well as all slightly damp places, are planted with gombo, okra, which is highly valued as a sauce ingredient.

[311] During the rainy season no piece of land remains unused around the villages, and when the red millet ripens and the ears join across the path, passage becomes difficult. Even the hut roofs bear all kinds [415] of calabash plants. These supply the housewives with gourds that fulfill the purposes served by our plates, dishes, glasses, and basins; the travellers with their flasks; the snuff-takers with their boxes; and the sorcerers with their spirit-calling instruments. The large gourds that are used to make drums grow among the shoots of maize. In the marshes near the watercourses where water lies stagnant, rice fields are planted, but rice is a luxury food, hard to cultivate because of [554] the care it requires. The natives use it only on feast days or when they wish to honor a distinguished guest. Cotton is sown in damp places among the stalks of large red millet, and it is harvested much later. Peanuts and peas also take up part of the cultivated land, while beans creep along the ground between the shoots of small millet. Peppers, sesame, the indigo plant, yams, manioc, sweet potatoes, and a small